New fishing harbours

2417. PROF. P. J. KURIAN: Will the Minister of AGRICULTURE be pleased to state:

(a) whether Government have any programme to build new fishing harbours during the next two fiscal years:

(b) if so, the proposals approved for new fishing harbours; and

(c) the location of such fishing harbours, State-wise?

THE MINISTER OF STATE IN THE MINISTRY OF AGRICULTURE (SHRI TASLIMUDDIN): (a) Yes, Sir.

(b) and (c) A total of eight new fishing harbour proposals have been approved during Tenth Five Year Plan under the Centrallty Sponsored Scheme as per State-wise locations furnished below:—

Sl. No.	Name of the State/UT	Name/location of the fishing harbour	District/Region
1.	Orissa	Bahabalpur	Balasore District
2.	Kerala	Thottapally Koyiiandy	Alapuzha District Kozhikode District
3.	West Bengal	Petuaghat	Purba Medinipur District
4.	Gujarat	Dholai Jamnagar District	Navasari District
5.	Pondicherry	Karaikal Mahe	Karaikal Region Mahe Region

Techniques developed by ICAR for minimising losses to agricultural produce

2418. SHRIMATI N.P. DURGA: Will the Minister of AGRICULTURE be pleased to state:

(a) the details of techniques developed by ICAR to minimise the losses in agricultural produce, especially fruits and vegetables;

(b) whether the Central Institute of Post-Harvest Engineering and Technology is doing anything in this regard;

(c) if so, the details thereof; and

(d) the assistance being given to the farmers to reduce post-harvestiog losses by the National Horticulture Board?

THE MINISTER OF STATE IN THE MINISTRY OF AGRICULTURE (SHRI KANTILAL BHURIA):(a) A number of techniques and equipment have been developed by ICAR to minimize the losses in agricultural produce, especially fruits and vegetables in the country. A list of selected technologies for minimization of losses in agricultural produce is given in Statement I (See below).

(b) The Central Institute of Post Harvest Engineering & Technology (CIPHET) is engaged in developing and demonstrating the post harvest technologies for loss reduction and value addition for crops, horticulture, livestock and fisheries based produce.

(c) The activities of the Central Institute of Post Harvest Engineering & Technology in detail are given in Statement II (See below).

(d) The details of the assistance being given by the National Horticulture Board to farmers to reduce post harvest losses are given in Statement III.

***Statement* I**

Selected Techniques & Equipment Developed by ICAR to minimize the losses in Agricultural Produce.

Sl. No.	Techniques & Equipment	Developed at
1.	Vegetable wishing machine	PAU, Ludhiana
2.	Fruit harvesting net	UAS, Bangalore
3.	Tomato juice extractor	TNAU, Coimbatore
4.	Bottling of sugarcane juice	TNAU, Coimbatore
5.	Green chickpea shelling machine	JNKWG, Jabalpur

Sl. No.	Techniques & Equipment	Developed at
6.	Weight based grader for fruits	GBPUA&T, Pantnagar
7.	Garlic bulb break	RAU, Udaipur
8.	Low cost grain infestation detector	VIAE, Bhopal
9.	Temporary crop covering devices	PKV, Akola
10.	Storage technology for pulses	JNKW, Jabalpur
11	Solar heat treatment machine for seeds	RAU, Udaipur
12	Lew cost seed storage bins from used bitument drums	CIAE, Bhopal
13.	Use of biogas for stored grains insects disinfestations	PAU, Ludhiana
14.	Use of activated clay as grain protectant	JNKW, Jabalpur
15.	Infrared stabilization of rice bran	GBPUA&T, Pantnagar
16.	Mango grader	GBPUA&T, Pantnagar
17.	Packaging of banana for enhanced shelf life	TNAU, Coimbatore
18.	Packaging of mango	GAU, Junagarh
19.	Lime juice extractor	PKV, Akola
20.	Evaporatively cooled structures for oranges and potato	PKV, Akola
21.	Drying of mushrooms	GBPUA&T, Pantnagar
22.	Sun drying of chillies on different floors	CIAE, Bhopal
23.	Natural air ventilated onion storage structure	CIAE, Bhopal
24.	Dehydrated pea processing technology	JNKW, Jabalpur
25.	-Insect trap bin	TNAU, Coimbatore

Sl. No.	Techniques & Equipment	Developed at
26.	Pomegranate seed extractor	MPKV, Rahuri
27.	Ripening chamer for banana	MPKV, Rahuri
28.	Technology for post harvest handling of litchi fruits	RAU, Pusa, Bihar
29.	Microwave for disinfestations	IIT, Kharagpur
30.	Developed the following fruit and vegetable varieties with higher keeping quality/shelf life/suitable for transport to distant markets. Fruits: Mango-Arka Anmil, Grape-Arka Neelmani, Papaya-Surya, Annona-Arka Sahan Vegetables: Tomato-Arka Shresta, Onion-Aarka Kalyan and Arka Kirtiman, Water Melon-Arka Manik, French Bean-Arka Komal, Pumpkin-Arka Chandan	IIHR, Bangalore
31.	Standarized pre harvest practices to minimize post harvest losses in banana, mango and grapes.	IIHR, Bangalore
32	Low temperature storage conditions for extending shelf life of important fruits and vegetables, *e.g.* Grapes 2 months at 0 degree C; Mango 3 weeks at 12-13 C: Banana 5 weeks at 12-13 C, Pomegranate 2 months at 8 C; Tomato 6 weeks at 12-13 C, Capsicum 3 weeks at 8 C; Carrot 5 months at 0-2 C; Cabbage 3 months at 0C	IIHR, Bangalore
33	The individual shrink -wrapping technology for Pomegranat and capsicum to extend storage life of pomegranate to 3 months and capsicum to 6 weeks	IIHR, Bangalore

Sl. No.	Techniques & Equipment	Developed at
34.	Optimized Controlled Atmosphere Storage requirements of Mango and Banana to extend storage life.	IIHR, Bangalore
35.	Standardized protocals to avoid chilling injury at lower temperature of 8 C by Controlled Atmospheric Storage of mango and temperature conditioning in banana for longer storage life.	IIHR, Bangalore
36.	Hot water treatment process (52 C to 55C) for uniform ripening, control and fruit rot, control of fruit fly and reduction in spoilage of mango during storage	IIHR, Bangalore
37.	Technologies for staggering of harvest to minimize market glut and thus minimize the post harvest losses. • Developed varieties with different periods in vegetables. • Developed varieties/production technologies suitable for off season production namely Grape-Arka Ssham, Arka Neelmani, Arka Soma; Arka Jai, Arka Vijay in Dolichos Bean, Gomma Manjari in Cluster Bean etc. • Poly house cultivation of tomato capsicum	IIHR, Bangalore
38.	Post Harvest Management of tomato, Kinnows and Pomegranate	CIPHET, Ludhiana
39.	Tools for safe harvesting of starwberry and capsicum.	CIPHET, Ludhiana
40.	Package of practices developed for enhancement of shelf life of ber	CIPHET, Ludhiana
41.	Solar-cum-Electrical-cum-Agricultural waste Fired dryer	CIPHET, Ludhiana

Sl. No.	Techniques & Equipment	Developed at
42.	Solar Tunnel Dryer	MPUAT, Udaipur
43.	Animal Feed Block Formation Machine	IARI, New Delhi
44	Turmeric Boiler	TNAU, Coimbatore
45.	Variable Speed Double Roller Gin	CIRCOT, Mumbai
46.	Banana Pseudo-stem Fibre Cleaner	CIRCOT, Mumbai
47	Groundnut, Stripper	CRIDA, Hyderabad
48.	Castor Sheller	CRIDA, Hyderabad
49.	Power Operated Coconut Husking Machine	CPCRI, Kasargod
50.	Manually Operated Coconut Husking Machine	CPCRI, Kasargod
51.	Mini Palm Oil Extraction Plant	CPCRI, Kasargod
52	Whole Tomato Crush	IARI, New Delhi
53	Ready-to-East Dehydrated Carrot Shreds	IARI, New Delhi
54.	Snow Ball Tender Coconut	CPCRI, Kasargod
55.	Soy Milk and Soy Paneer (Tofu) (Sony Dairy Analogs)	CIAE, Bhopal
56.	Soy Biscuits (Supplemented with Full Fat Soy Flour)	CIAE, Bhopal
57.	Liquid groundnut and solid Jaggery	HSR, Lucknow
58.	Process for Preparation of Ready-To-Serve Banana Juice	NRCB, Trichy
59	Process for Preparation of Banana Flower Pickle	NCRCB, Trichy
60.	Technique for Storage of Copra and Coconut Oil	CPCRI, Kasargod
61.	Preparation of Syarup from Stalks of Sweet Sorghum	NRCS, Hyderabad

Sl. No	Techniques & Equipment	Developed at
62	Production of Cellulase Enzyme from Groundnut Shell	NRCG, Junagarh
63	Production of Anylases from De-oiled groundnut, cakes	NRCG Junagarh
64	Axial Flow Sunflower Thresher	MPAU, Rahuri
65	Phula Sunflower Thresher	MPAU, Rahuri
66	Cleaners and Graders	CIAE, Bhopal
67	Power Operated Potato Grader	IARI, New Delhi
68	Pusa Vegetable-cum-Fruit Grader.	IARI, New Delhi
69	Low-Cost Power, Operated Winnower	IARI, NewDelhi
70	Rubber Roll Paddy Sheller	IARI, New Delhi
71	Tubular Maize Sheller	CIAE Bhopal
72	Improved Animal Cart	CIAE, Bhopal
73	Jute Composite Decorative Laminates (3mm)	NIRJAFT, Kolkata
74	Particle Boards from Jute-Stick or any other Agro-Residues	NIRJAFT, Kolkata
75	Hand-Made Paper and Board of Different Grades from Jute-Based and Agro-Residues	NIRJAFT, Kolkata
76	Bleached Lac	ILRI, Ranchi
77	Lac Dye from Lac Factory Effluents	ILRI, Ranchi
78	Particle-Boards from Cotton-Stalks and Other Agri-Wastes	CIRCOT, Mumbai
79	Kraft Paper from Cotton-Plant-Stalks	CIRCOT, Mumbai
80	Continuous Ghee Making Machine	NDRI, Karnal
81	Continuous *Khoa* Making Machine	NDRI.Karnal
82	Biomas Gasification	CIAE, Bhopal
83	Post harvest management of seed cotton	CIRCOT, Mumbai

Statement-ll

Efforts of Central Institute of Post Harvest Engineering and Technology (CIPHET) in developing technologies for minimizing losses in Agricultural Produces

Central Institute of Post Harvest Engineering & Technology (CIPHET) was established on August 11, 1986 and started functioning *w.e.f.* December 29, 1989 at PAU Campus, Ludhiana. Later ICAR decided to establish one more campus of CIPHET at Abhohar, which started functioning on March 19, 1993. The Co-ordinating units of AlCRPs on PHT and APA are located at CIPHET, Ludhiana. The Institute has the following mandate.

- To undertake basic, applied and adoptive engineering and technology research in postproduction sector of cereals pulses, oilseeds, fruits, vegetables, flowers, spices, plantation crops, products of forest origin, livestock and aquaculture products including agricultural structures and environmental control.
- To act as National Institute for research, training and education in post harvest engineering and technolsgy.
- To act as repository of information on post harvest engineering and technology.
- to transfer technology and provide advisory and consultancy services.

CIPHET has during the past 16 years carried out serveral R&D and HRD programmes to develop commodity and location specific technologies and demonstrate them to the stakeholders. A few of these technologies are listed below.

Salient Research Achievements in Minimization of Losses in Agricultural Produces

- Development of on-farm storage structures of onion and garlic.
- Design and development of solar fruit and vegetable dehydrator
- Design and development of groundnut pod grader.
- Development of pin mill for low temperature hygienic grinding of tough agricultural products.

- Design and development of lac scrapping cum grading machine.
- Development of a two stage evaporative cooler for fruits and vegetables.
- Management of post harvest diseases of kinnow in Abhohar region.
- Use of microwave for insect disinfestations of cereal grains.
- Survey of existing package of practices used for harvesting through to marketing of grapes.
- Packing of minimally processed tomato, cauliflower and spinach.
- Evaporatively cooled room for storage of fruits and vegetables.
- Vendor's cabinet for storage of fruits and vegetables.
- Design and development of pre-grinder, blender cum mixer and automatic shaker for pre-treatment of oilseeds.
- Standardization of process parameters for extruded products from maize.
- Post harvest management of tomato, know and pomegranate
- Tools for safe harvesting of capsicum and strawberry
- Package of practices for enhancement of shelf life of ber
- Development of tomato grader
- Non destructive ripeness detector for mango

Statement-Ill

The assistance given by the National Horticulture Board to the Farmers to reduce Post-Harvesting Losses

Sl. No.	Name of the Schemes	Details'
1	2	3
1.	Development of commercial horticulture through production and post harvest management	The schemes provides a back ended capital investment subsidy @ not exceeding 20% of the total project cost with a maximum limit of Rs. 25 lakh per project to those

1	2	3
		projects which are found technically and financially viable. However, for the North Eastern/ Tribal/Hilly Areas, maximum limit of subsidy would be Rs.30 lakh per project. This subsidy is provided by the Board for the activities relating to high-tech commercial production of horticultural crops, it's marketing, creating post harvest infrastructure & primary processing etc. The objective of this scheme is to assist the farmers to take advantage of the scheme, particularly for strengthening post harvest management and cool-chain infrastructure like primary processing of horticultural products, setting up of pre-cooling units, cool store, refrigerated van at the place of production to minimize the wastage/losses of horticultural production. Secondly, the retailers/vendors of the perishables, particularly, fruits & vegetables can also take the advantage of this scheme to strengthen the post harvest infrastructure and retail infrastructure so that producer can take directly their produce to retailers and by-pass the intermediaries.

1	2	3
2.	Capital Investment Subsidy for construction/Expansion/ Modernization of Cold Storages and Storages for Horticulture Produce	The schemes provides a back ended capital investment subside to the eligible organizations for creation/modernization/expansion of cold storage @25% of the project cost not exceeding Rs.50.00 lakhs per project and @33.33% of the project cost up to a ceiling Rs.60.00 lakh per project for NE Region.

Loss to NAFED

2419. SHRI C. RAMACHANDRAIAH: Will the Minister of AGRICULTURE be pleased to state:

(a) the reasons for not holding responsible and accountable the members of the business committee in the National Agriculture Marketing Federation of India (NAFED) for taking decision causing loss to NAFED and is that the standard practice obtaining in other autonomous bodies;

(b) whether action has been taken against other responsible officers in NAFED found negligent in the discharge of their duties;

(c) if not, the reasons therefor;

(d) whether NAFED recovered the money from Delhi Federation; and

(e) if so, the details thereof and the outcome of the case filed before the Central Registrar?

THE MINISTER OF STATE IN THE MINISTRY OF AGRICULTURE (SHRI KANTILAL BHURIA): (a) As per information furnished by NAFED, The Business Committee of NAFED is a policy making body which lays down the general policy about the overall business of NAFED and prescribes such terms and limits as it deems fit from time to time. It also